GB-IE

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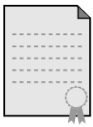
THESE INSTRUCTIONS ARE VALID ONLY FOR END USER COUNTRIES WHOSE IDENTIFICATION SYMBOLS APPEAR ON THE COVER OF THIS MANUAL.

*INSTRUCTIONS FOR THE INSTALLER: these are for the **qualified technician** who must carry out a suitable check of the gas system, install the appliance, set it functioning and carry out an inspection test.*

INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.

1. INSTRUCTIONS FOR SAFE AND PROPER USE



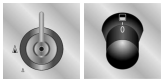
THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE COOKING HOB. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE COOKING HOB. ALSO KEEP THE SERIES OF NOZZLES SUPPLIED. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.

DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.

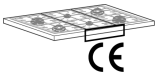
IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.

THE PLUG TO BE CONNECTED TO THE POWER CABLE AND THE SOCKET MUST BE THE SAME TYPE AND MUST CONFORM TO CURRENT REGULATIONS.
NEVER UNPLUG BY PULLING ON THE CABLE.

IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE COOKING HOB, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.



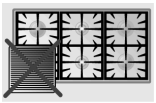
ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE POSITION ◉ OR **0** (OFF) WHEN YOU FINISH USING THE HOB.



THE IDENTIFICATION PLATE, WITH TECHNICAL DATA, SERIAL NUMBER AND MARKING IS CLEARLY VISIBLE UNDER THE CASING.
THE PLATE ON THE CASING MUST NOT BE REMOVED.

Introduction

DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE COOKING HOB GRIDS.



DO NOT USE RECIPIENTS OR GRIDDLE PLATES THAT EXTEND BEYOND THE EXTERNAL PERIMETER OF THE HOB.

THE HOB IS TO BE USED BY ADULTS ONLY. DO NOT LET UNSUPERVISED CHILDREN PLAY WITH THE HOB.

REPLACED APPLIANCES MUST BE TAKEN TO A SPECIAL GARBAGE COLLECTION CENTRE.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.

2. INSTALLATION OF THE APPLIANCE

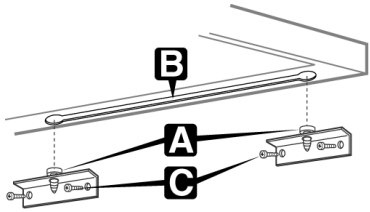
Installation must be carried out by a **qualified technician** in compliance with applicable regulations in force.

2.1 Positioning

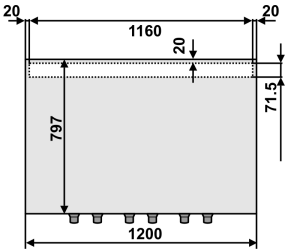
The following operation requires building and/or carpentry work so must be carried out by a competent tradesman.
Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant (T 90°C).

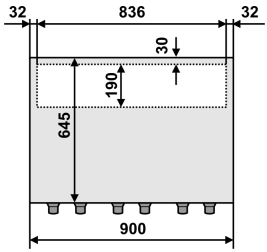
2.1.1 Fixing

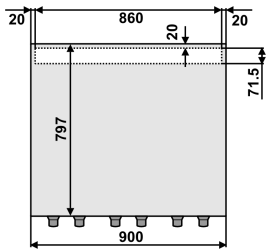
Insert screws **A** of the brackets provided into slots **B** under the appliance. Slide the brackets into slots **B**. Position the appliance on to the support frame and secure it by means of screws **C**.



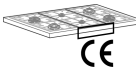
To connect the appliance to the mains, holes have to be made in the cabinet which vary from model to model. The dimensions of these openings are shown by the areas marked in dotted lines in the diagrams below.







2.2 Electrical connection



Make sure that the voltage and capacity of the power line conform to the data shown on the plate located under the casing. **Do not remove this plate for any reason.**

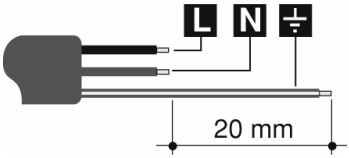
The plug on the end of the supply cable and the wall socket must be the same type and conform to the current electrical system regulations. Check that the power line is adequately grounded.

On the power line, install an omnipolar cut-off device with contact cut-off distance greater than or equal to **3 mm**, located in an easily accessible position near the unit.

Do not use reducers, adapters or shunts.

If the power cable is replaced, the wire section on the new cable must not be less than 0.75 mm^2 (3 x 0.75 cable), keeping in mind that the end to be connected to the hob must have the ground wire (yellow-green) longer by at least 20 mm. Use only H05V2V2-F cable or similar which has a maximum temperature of 90°C. Any replacement needed should be carried out by a specialised technician who should make the mains connections according to the following diagram.

L = brown
N = blue
⏚ = yellow-green



The manufacturer will not be liable for any damage to persons or property caused by non-observance of the above instructions or deriving from the tampering of even a single part of the hob.

2.3 Ventilation of rooms

The hob may be installed only in rooms with permanent ventilation, as required by standards regulations in force. The room in which the hob is installed must have sufficient air flow to satisfy the requirements of normal gas combustion and of necessary air exchange in the room. The air intakes, protected by screens, must be appropriately sized (regulations in force) and placed so as not to be blocked in any way.
The room where the oven is installed should be suitably ventilated to avoid overheating or excess humidity produced by cooking, and in the case of lengthy use a window should be opened or the speed of any ventilators should be increased.

2.4 Discharge of combustion products

Discharge of combustion products must be guaranteed by means of hoods connected to a natural draught flue with certain efficiency, or by means of forced aspiration. An efficient aspiration system requires careful planning by a specialist capable of installing it, respecting the positions and distances prescribed by standards. After installation, the installer must issue a certificate of conformity.

2.5 Gas connection

Connection to the gas mains may be made with a **rigid copper pipe** or with a **flexible pipe** and conforming to the provisions defined by standard regulations in force.

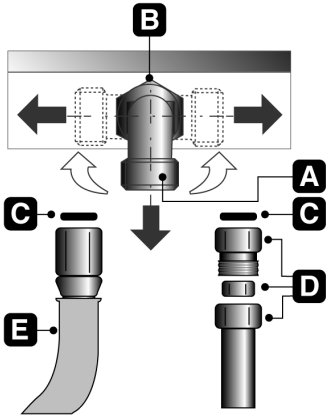
To facilitate connection, fitting **A** on the rear of the appliance may be adjusted laterally. For this purpose, loosen hexagon nut **B**, turn fitting **A** to the desired position, and retighten hexagon nut **B** (tightness is ensured by a biconical brass ring). Use a soapy solution to check for proper tightness. Never use a free flame.

The hob has been inspected for **G20** (2H) **natural gas** at a pressure of 20 mbar. For use with other types of gases, see Section "3. ADAPTING TO DIFFERENT TYPES OF GAS". The gas intake fitting is ½" gas external threaded (ISO 228-1).

Connection with rigid copper pipe: the connection to the gas mains must not provoke stress of any kind on the hob.

Connection may be made by using biconical adapter **D** with insertion of gasket **C** (supplied).

Connection with flexible pipe: use only flexible pipes conforming to standard regulations in force, inserting gasket **C** (supplied) between fitting **A** and flexible pipe **E**.



The flexible pipe has to be installed so that pipe length does not exceed 1.5 meters of maximum extension. Make sure that the pipes do not touch any moving parts or become damaged.

2.6 Connection to LPG

Use a pressure regulator and make the connection to the tank according to the provisions of standards regulations in force. Make sure that feed pressure conforms to the levels shown in the table in paragraph "3.2 Regulation for LPG".

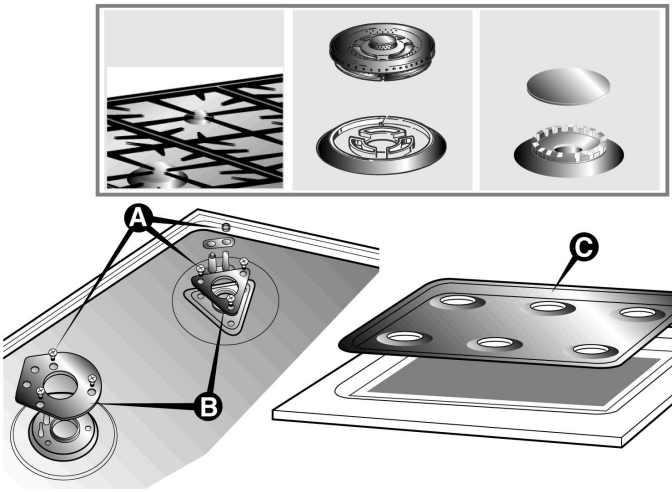
3. ADAPTING TO DIFFERENT TYPES OF GAS

Before any intervention, disconnect the power supply of the device.

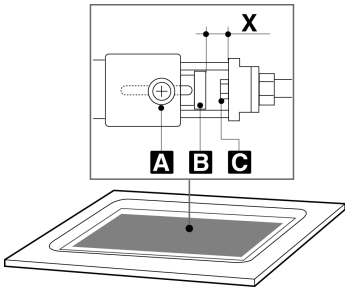
The cooking hob is inspection-tested for use with **G20** (2H) **natural gas** at a pressure of 20 mbars. If used with other types of gas, you have to replace the nozzles and regulate the primary air to the burners. Then regulate the minimum flame on the gas taps. For nozzle replacement and burner adjustment you must raise the cooking hob as described in the following paragraph.

3.1 Removing the top

1. Slide out the grids, and remove all burner caps, flame cap crowns and burners.
2. Remove the screws and nuts **A** which hold burner supports in place.
3. Remove plates **B**.
4. Lift up top **C** with the aid of a screwdriver and remove it from its seat.
5. Replace the burner nozzles according to the specifications in the reference gas table.
6. Adjust primary air as described in paragraph “3.2 Regulation for LPG”.



3.2 Regulation for LPG



Loosen screw **A** and push air regulator **B** to the bottom.
With a 7 mm wrench, remove nozzle **C** and replace it with the proper one (follow the instructions on the reference tables for the type of gas to be used).
The torque wrench setting of the nozzle must not exceed **3 Nm**.
Regulate the air by sliding regulator **B** until reaching distance "**X**" shown in the table in paragraph "3.4 Regulation of primary air".
Lock regulator **B** by tightening screw **A**.

Burner	**Rated heating capacity (kW)**	**LPG – G30/G31** 28/37 mbar				
		Nozzle diameter 1/100 mm	By-pass mm 1/100	Reduced flowrate (W)	Flowrate g/h G30	Flowrate g/h G31
Top with front controls:						
Auxiliary	1.05	48	33	420	76	75
Semi rapid	1.65	62	33	420	120	118
Rapid	2.55	75	50	900	185	182
Ultrarapid	3.25	85	68	1500	236	232
Top with side controls:						
Auxiliary	1.05	48	33	450	76	75
Semi rapid	1.65	62	33	450	120	118
Rapid	2.55	75	45	800	185	182
Ultrarapid	3.25	85	65	1500	236	232

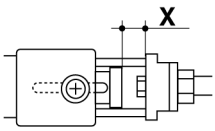
3.3 Regulation for natural gas

The hob has been inspected for **G20** (2H) **natural gas** at a pressure of 20 mbar. To allow the unit to work with this type of gas, perform the same operations described in paragraph “3.2 Regulation for LPG”, but choose the nozzles and regulate the primary air for natural gas, as shown in the following table and in paragraph “3.4 Regulation of primary air”.

Burner	**Rated heating capacity (kW)**	**Natural gas – G20** 20 mbar	
		Nozzle diameter 1/100 mm	Reduced flowrate (W)
Top with front controls:			
Auxiliary	1.05	73	380
Semi rapid	1.65	92	420
Rapid	2.55	115	650
Ultrarapid	3.25	130	1400
Top with side controls:			
Auxiliary	1.05	73	380
Semi rapid	1.65	92	450
Rapid	2.55	115	650
Ultrarapid	3.25	130	1400

3.4 Regulation of primary air

Referred to distance “**X**” in mm.



BURNER	**G20** 20 mbar	**G30/G31** 28/37 mbar
Top with front controls:		
Auxiliary	2.5	2.5
Semi rapid	1.5	2
Rapid	2.5	2
Ultrarapid	1.5	2.5
Top with side controls:		
Auxiliary	3	3
Semi rapid	2	1.7 (*)
Rapid	3	2.5
Ultrarapid	1.7	3 (**)

(*) Semi rapid, rear: 2.5
(**) Ultrarapid, front: 4

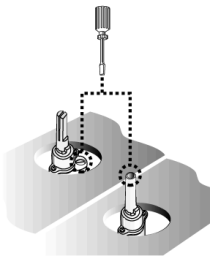
4. FINAL OPERATIONS

Having carried out the above adjustments, reassemble the appliance following, backwards, the instructions in paragraph “3.1 Removing the top”.

After adjustment to a different kind of gas from the one for which the cooker has been tested, replace the plate inside the heating compartment with one corresponding to the new kind of gas. This plate can be obtained from your nearest Authorised Assistance Centre.

4.1 Adjustment of minimum for natural gas

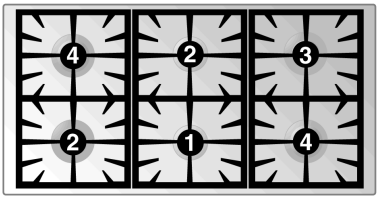
Light the burner and take it to the minimum. Remove the gas tap knob and turn the adjustment screw inside or at the side of the tap shaft (depending on the model) until there is a regular minimum flame. Replace the knob and check burner flame stability: (rapidly turning the knob from maximum to minimum position, the flame should not go out). Repeat the operation on all the gas taps.



4.2 Regulation of minimum for LPG

To regulate the minimum for LPG, completely tighten (clockwise) the screw inside or next to the gas tap pin (depending on the model).
The diameters of the by-passes for each burner are given in table “3.2 Regulation for LPG”.

4.3 Arrangement of burners on cooking hob



BURNERS

1 Auxiliary
2 Semi rapid
3 Rapid
4 Ultrarapid

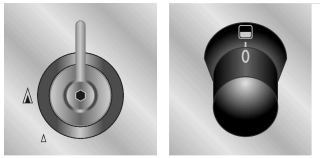
4.4 Lubrication of gas taps

With time it may happen that the gas taps get blocked and hard to turn. Clean them inside and re-grease them. **This operation must be done by a specialised technician.**

5. USE OF THE COOKING HOB

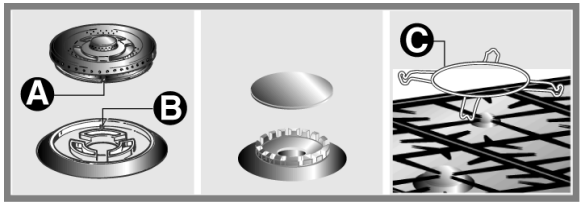
5.1 Burner knob

To light the flame, press and turn the knob anticlockwise to the large flame symbol. Adjust the flame by turning the knob to the area comprised between maximum and minimum marks. To turn off, set the knob to either ◉ or **0**.



5.2 Lighting the burners

*Before lighting the burners make sure that the flame cap crowns are properly fitted into their seats and equipped with the corresponding caps, and check that niche **A** is aligned with pin **B**.*
*Grid **C** (available in some models) is intended for use with "wok" pans.*



Each knob corresponds to the burner indicated. The appliance is equipped with an electronic lighting device. To light the burners, press and turn the knob anticlockwise to the large flame symbol. Keep the knob pressed for about 2 seconds to let the thermocouple heat up. If the burner turns off when the knob is released, it means that the thermocouple isn't hot enough. Repeat ignition and keep the knob pressed longer.

If the burners turn off accidentally, a safety device will trip after about 20 seconds to cut off gas flow (even with the gas tap open).

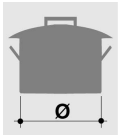
5.3 Practical advice for using the burners

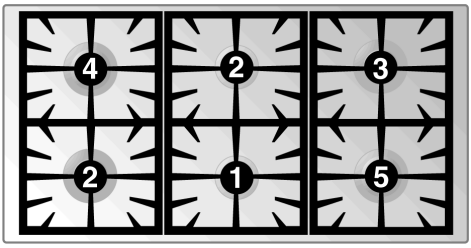
For better use of the burners and lower gas consumption, use covered containers that are proportional in size to the burner to prevent the flame from licking the sides (see paragraph “5.4 Diameter of containers”). When water reaches the boiling point, lower the flame so that it doesn’t overflow.

To avoid burns or damage to the hob, all recipients or griddle plates must be placed within the perimeter of the cooking hob.

When using fats or oils, be extremely careful that they don’t overheat and catch fire.

5.4 Diameter of containers





BURNERS		Ø min. and max. (in cm)
1	Auxiliary	12-14
2	Semi rapid	16-20
3	Rapid	18-24
4	Ultrarapid	20-24
5	Ultrarapid	20-26

6. CLEANING AND MAINTENANCE

Before any intervention, disconnect the power supply of the device.

6.1 Cleaning stainless steel

To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

6.1.1 Ordinary Daily Cleaning

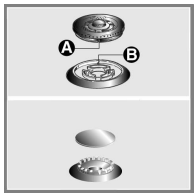
To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

6.1.2 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.
Rinse thoroughly and dry with a soft cloth or deerskin.

6.2 Cleaning of cooking hob components

Grids, caps, flame cap crowns and burners can be removed for ease of cleaning. Wash them in warm water using a non-abrasive detergent, taking care to remove all tough spots. Before remounting, allow the components **to fully dry out**. Re-install the caps on the corresponding crowns making sure that niches **A** are perfectly aligned with pins **B** of the burners.



To work well, the ignition plugs and thermocouples must always be very clean. Check them frequently and clean them with a wet rag if necessary. Any dry residue should be removed with a toothpick or a needle.